



Welcome To The Carolina Country Cooking "Homemade Fudge" eCookbook

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Chocolate Coffee Fudge

Ingredients:

*Butter or Margarine
3 cups of sugar
1 cup of milk
1/2 cup of cream
1 tablespoons of light corn syrup
3 tablespoons of instant coffee
3 tablespoons of butter or margarine
1 teaspoon of vanilla
1 – 6oz. package of semi-sweet chocolate chips
1 cup of chopped pecans*

Butter the bottom and sides of large saucepan. In the saucepan, combine the sugar, milk, cream, corn syrup, and coffee. Cook, stirring constantly, over medium heat until the mixture boils and the sugar dissolves. Cook until small amount forms a soft ball when dropped into cool water.

Add the butter or margarine and let cool until barely warm. Stir until the mixture thickens. Add the vanilla, chocolate and the pecans. Spread in shallow, buttered, 12" X 12" pan. Allow the fudge to cool completely and cut into squares.

Rocky Road Fudge

Ingredients:

*2 cups of semisweet chocolate chips
1 – 14oz. can of sweetened condensed milk
2 tablespoons of butter or margarine
3 cups of salted dry roasted peanuts
1 - 10-1/2oz. package of miniature marshmallows*

In a saucepan, combine the chocolate chips, milk and the butter. Cook stirring constantly, over medium heat until the chocolate chips are melted and the mixture is smooth. Remove from heat and stir in the peanuts and the marshmallows. Spread into a greased 13" X 9" X 2" baking pan. Refrigerate until firm and cut into squares.

Butterscotch Fudge

Ingredients:

*1 cup of chopped walnuts
7 ounces of marshmallow creme
1 1/2 cups of sugar
2/3 cup of evaporated milk
1/4 cup of butter
1/4 teaspoon of salt
16 ounces of butterscotch flavored chips
1 teaspoon of orange extract
1 teaspoon of grated orange peel*

Spread 1/2 of the chopped walnuts evenly on the bottom of wax paper lined 13" X 9" pan. In a heavy saucepan, combine the marshmallow creme, sugar, evaporated milk, butter, and the salt. Bring the mixture to a full rolling boil over moderate heat, stirring constantly. Boil the mixture, stirring constantly, for 5 minutes and remove from the heat. Add the butterscotch chips to the cooked mixture and stir until the chips are melted. Stir in the orange extract and grated orange peel. Pour into the prepared pan and sprinkle with remaining chopped walnuts. Chill until firm.

Pecan Fudge

Ingredients:

*2 cups of toasted pecan pieces
3 cups of granulated sugar
1 1/2 sticks of butter
5 1/3 ounces of evaporated milk
12 ounces of semi-sweet chocolate chips
1 - 7 ounce jar of marshmallow creme
1 teaspoon of vanilla*

Combine the sugar, butter, and milk and melt in a heavy saucepan. Bring the mixture to a rolling boil, stirring constantly. Cook over medium heat until mixture forms a soft ball when a small amount is dropped into a glass of cool water. Remove from heat and stir in the chocolate chips, marshmallow creme and vanilla. Blend well. Pour The fudge into a buttered 13" X 9" pan. Press the pecans into the fudge. Cool completely and cut into squares.

Microwave Pecan Fudge

Ingredients:

*1 1/2 sticks of butter or margarine
3 cups of sugar
2/3 cup of evaporated milk
1 – 12oz. package of semi-sweet chocolate chips
1 – 7oz. jar of marshmallow creme
1 cup of chopped pecans
1 teaspoon of vanilla*

Lightly grease a 13" X 9" pan. Microwave the butter or margarine in a 4-quart microwave safe bowl on HIGH for one minute or until the butter is melted. Add the sugar and milk and mix well. Microwave the mixture on HIGH for 5 minutes or until mixture starts to boil, stirring after 3 minutes. Remove from the microwave and mix well scraping the bowl. Microwave on HIGH for 5 1/2 minutes, stirring after 3 minutes. Gradually stir in the chocolate chips until melted. Add the remaining ingredients and mix well. Pour into prepared pan and cool at room temperature.

Maple Fudge

Ingredients:

*2-1/2 cups of maple sugar
1 cup of milk
1/2 cup of boiling water
1 cup chopped pecans*

Break the maple sugar into small pieces and heat it in a saucepan with the water. When it is dissolved, add the milk. Bring the mixture to a boil and continue cooking until the mixture form a soft ball when a small amount is dropped into a glass of cool water. Remove from the heat and cool. When it is lukewarm, beat until it creams and add the chopped pecans. Spread it in a buttered pan and allow to cool completely.

Peanut Fudge

Ingredients:

*1 1/2 cups of sugar
1/4 cup of milk
1/2 cup of roasted peanuts, chopped
2 tablespoons of butter
1 teaspoon of vanilla extract*

Mix the sugar, milk, and butter together in a sauce pan. Bring the mixture to a boil and boil, stirring constantly until it reaches 234 degrees F. or when a small amount dropped into a glass of cool water form a soft ball. Remove from the heat and let the mixture cool off, and add the vanilla extract beating until the mixture is creamy. Spread the mixture into a buttered pan and sprinkle with the chopped peanuts. When the fudge has cooled completely, and cut in squares.

Brown Sugar Fudge

Ingredients:

*1 cup of light brown sugar firmly packed
1 1/2 cup of granulated sugar
1/3 cup light cream or half-and-half
1/3 cup of milk
2 tablespoons of butter
1/2 cup of chopped pecans or walnuts
1 teaspoon of vanilla extract*

Combine the brown and granulated sugars, milk, and the cream in a 2-quart saucepan and cook over medium heat until the sugar is dissolved. Bring the mixture to a rolling boil stirring constantly until candy thermometer reaches 236°F or until a small amount dropped into a glass of cool water forms a soft ball (or for about 8 minutes). Remove from heat and add the butter stirring until melted. Let the mixture set unstirred until the temperature is 110°F or just until cool enough that it wont burn you if touched. Add the vanilla and stir vigorously for 5 to 10 minutes until mixture cools enough to lose its glossy texture. Fold in the nuts and spread into a buttered pan and to allow to cool.

Honey And Butter Fudge

Ingredients:

*1 cup of sugar
1 cup of brown sugar, firmly packed
1/4 cup of butter
2 tablespoons of honey
1/2 cup of evaporated milk
1/2 teaspoon of vanilla extract*

Mix the sugar, brown sugar, butter, honey, and the evaporated milk in a saucepan. Heat on medium heat, stirring constantly until mixture boils. Continue stirring and boil for about 7 min., or until a small amount dropped into a glass of cool water forms a soft ball. Place the saucepan in a dish of cold water to cool slightly. Add the vanilla extract and beat until creamy. Spread into a 7" X 7" pan. Allow the fudge to cool overnight and cut into pieces.

Caramel Fudge

Ingredients:

*2 cups of sugar
2 teaspoons of light corn syrup
2/3 cup of evaporated milk
10 ounces of caramel sauce
1/4 teaspoon of maple flavor
1 teaspoon of vanilla extract
1/2 cup of chopped nuts*

Line 9" X 9" pan with aluminum foil and butter sides. Combine the sugar, milk, corn syrup and caramel sauce in a medium saucepan and heat stirring constantly, on medium heat until boiling. Continue to boil the mixture until it reaches 235°F using a candy thermometer. Remove from heat. Stir in the vanilla extract, maple flavoring, and the chopped nuts. Spread the fudge into the aluminum foil lined pan and allow to cool completely.